



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 28 July 2020
DAY MONTH YEAR

Requested by: Veronica Shotts, Deputy District Director
NAME POSITION

Transmitted by: ERO Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

77*

see supplemental notes

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

271

How many people formally counted in this facility describe themselves as the following gender?

Female: 11

Male: 260

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total:

Detainees:

ICE Employees:

GEO Employees:

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on July 28, 2020. All population numbers current as of July 29, 2020.

RESTRICTIVE HOUSING:

There are currently no detainees in the Restrictive Housing Unit.

KITCHEN:

See attached documents

TEMPERATURE CHECKS:

See attached documents

MEDICAL STAFFING:

Facility Administrator Choate provided the weekly update on medical staffing. Current status of staff and hiring as of July 27, 2020:

- 1 - Health Services Administrator
- 1 - Assistant Health Services Administrator
- 12 - RNs
- 14 - LPNs
- 3 - MDs, (1 full time; 2 temps)
- 2 - PAs
- 1 - Psychologist
- 1 - Licensed Clinical Social Worker
- 3 - Medical Records Clerks
- 1 - X-ray tech
- 4 - Tele-psychiatrist
- 2 - Dentists- 40 hours a week total
- 1 - Dental Assistant
- 4 - Agency RNs

*Medical Administrative Assistant position not listed on 7/27 report.

LAW LIBRARY:

Documents were provided for 7/20-26, but cannot be released as they contain A#'s and names of detainees. Dorms that visited the library had 1-5 people per visit. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or were offered and refused.

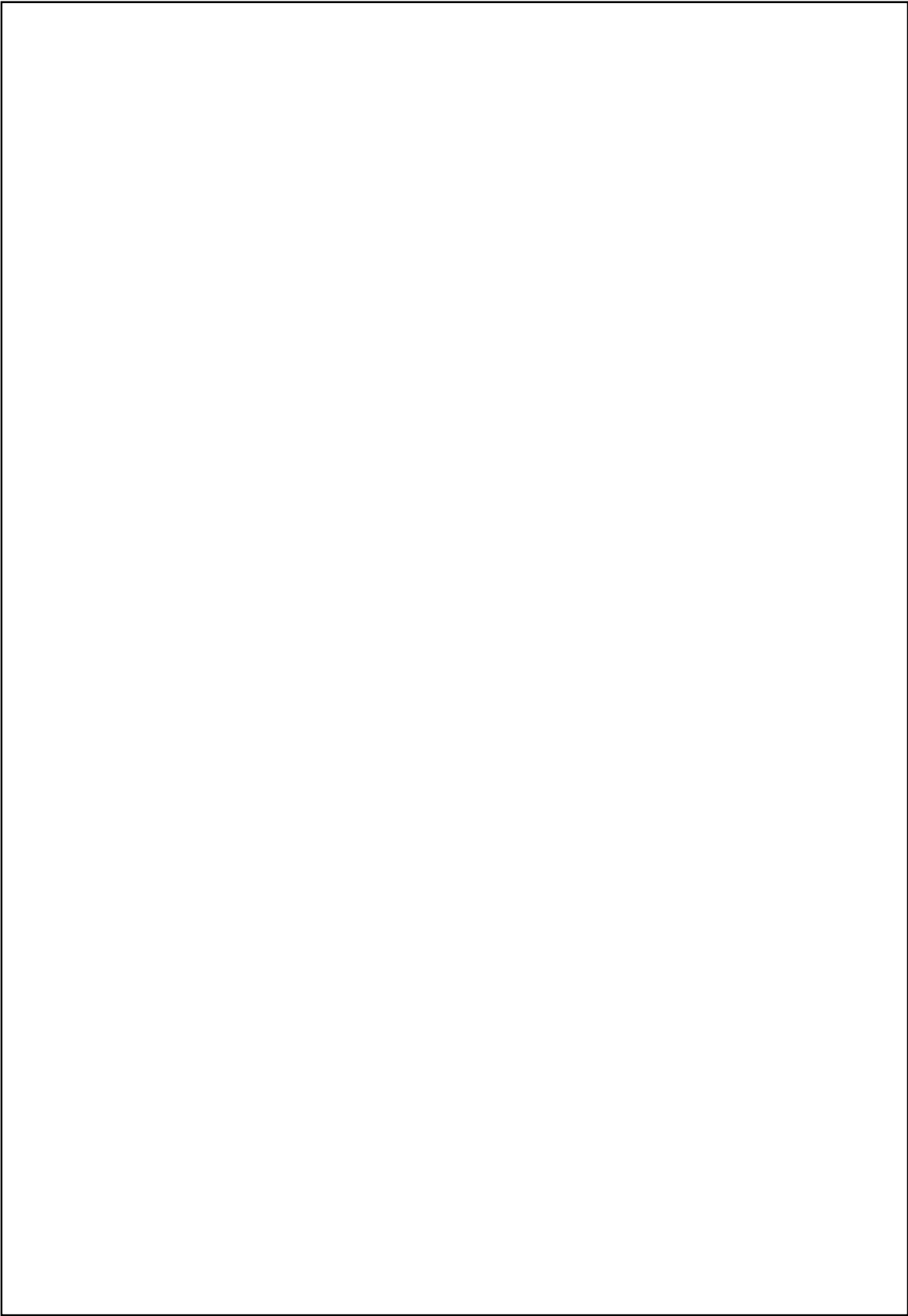
COVID-19 UPDATES*:

As of July 29, 2020, ICE.gov reports 3 confirmed detainee cases currently under isolation or monitoring and a total of 20 confirmed cases among detainees since February 2020 at the Aurora Contract Detention Facility. The report submitted by the Denver Field Office Executive Review Unit did not include these cases. Upon further inquiry, local ICE staff confirmed the three cases reported on ICE.gov.

Per required GEO reporting to local agencies, one GEO employee and two detainees tested positive this week.

Rep. Crow's staff will follow up on the disparities in reporting this week though responses will not be available in time for the posting of this report.

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020		CYCLE 1	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		DINNER
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Margarine Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Margarine Fruit Cobbler Fortified Sugar Free Tea		Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY	Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dinner Roll Margarine Fortified Sugar Free Tea Dressing		T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY	Farina Coffee Cake Turkey Sausage Fruit Sugar Coffee Milk 2 % Margarine	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea		Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Salsa Garden Salad/Dressing Refried Beans White Cake / Iced Fortified Sugar Free Tea		Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea		Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fresh Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea		Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea		Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-26-20

Time: 0406 AM Time: 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✗	
no skin infections		✓		✗	
no diarrhea		✓		✗	
Kitchen is in good general appearance		✓		✗	
All kitchen equipment operational & clean		✓		✗	
All tools and sharps inventoried		✓		✗	
All areas secure, lights out, exits locked				✗	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		<u>153</u>		<u>181</u>
	Lunch		<u>158</u>		<u>180</u>
	Dinner		<u>156</u>		<u>182</u>
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+
	Breakfast		<u>118</u>		<u>121</u>
	Lunch		<u>125</u>		<u>131</u>
	Dinner		<u>115</u>		<u>118</u>
					<u>200ppm</u>
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-5.1</u>	<u>39.4</u>	<u>38.9</u>
	PM		<u>-4.3</u>	<u>37.8</u>	<u>39.2</u>
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas	AM		<u>68</u>	<u>68</u>	
	PM		<u>65</u>	<u>68</u>	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	<u>120</u>	<u>120</u>			

SH Kuo
Signature, Cook Supervisor (AM)

7/26/20
DATE

[Signature]
Signature, Cook Supervisor (PM)

7-26-20

SH

7-27-20

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/25/2020

Time: 0200 AM Time: 1845 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		189
and chemical agent used in Final Rinse	Lunch		155		180
	Dinner		158		188
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		125		125
	Lunch		112		135
	Dinner		117		119
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-5.6		37.8
Record temperatures, Freezer and Walk-ins	PM		-4		36
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		66		67
Record temperatures, Dry Storage Areas	PM		63		64
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	130		135		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 07-24-2020

Time: 1:30

AM

Time:

PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✗	
no skin infections		✓		✗	
no diarrhea		✓		✗	
Kitchen is in good general appearance		✓		✗	
All kitchen equipment operational & clean		✓		✗	
All tools and sharps inventoried		✓		✗	
All areas secure, lights out, exits locked		✓		✗	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		<u>156</u>		<u>189</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>180</u>
	Dinner		<u>151</u>		<u>181</u>
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		<u>115°F</u>		<u>120°F</u>
	Lunch		<u>120</u>		<u>135</u>
	Dinner		<u>118</u>		<u>120</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>4.2</u>		<u>36.7</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-2</u>		<u>38</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		<u>70</u>		<u>63</u>
Record temperatures, Dry Storage Areas	PM		<u>63</u>		<u>64</u>
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	<u>135°F</u>		<u>136</u>		

Signature, Cook Supervisor (AM)

DATE

07-24-20

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7-25-20



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 07-23-20

Time: 2:00 **(AM)** Time: 12:00 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		156		189
	Lunch		150		180
	Dinner		151		185
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		112		115 200ppm
	Lunch		120		125 200ppm
	Dinner		114		116 200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F Walk-in 2' 35-40 °F
	AM		-4.7		36.4 38.3
Record temperatures, Freezer and Walk-ins	PM		-5.2		38.4 37.6
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
	AM		67		66
Record temperatures, Dry Storage Areas	PM		70		70
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	112		113		

Signature, Cook Supervisor (AM) 2-Hans DATE 7/23/2020

Signature, Cook Supervisor (PM) [Signature] 9-23-20

FOOD SERVICE MANAGER [Signature] DATE 7.24.20



Secure Services™

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-22-2020Time: 0200 AM Time: 1600 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		159		184
and chemical agent used in Final Rinse	Lunch		162		186
	Dinner		161		185
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		128		125
	Lunch		138		140
	Dinner		137		141
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6.2		37.8
Record temperatures, Freezer and Walk-ins	PM		-1.3		37.6
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		75		68
Record temperatures, Dry Storage Areas	PM		70		70
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	138		131		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-21-2020

Time: 0200 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse					
	Breakfast		150		187
	Lunch		154		186
	Dinner		151		187
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		135.5		135.5 200ppm
	Lunch		134		130 200ppm
	Dinner		122		112 200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.8	36.2	38.9
Record temperatures, Freezer and Walk-ins	PM		-4.5	38.2	37.4
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		65	70	
Record temperatures, Dry Storage Areas	PM		63	69	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	128	134			

2Hans
Signature, Cook Supervisor (AM)

7-21-2020
DATE

A. Re...
Signature, Cook Supervisor (PM)

5th
FOOD SERVICE MANAGER

7-22-20
DATE

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/20/20

Time: 0800 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		157		182
	Lunch		155		185
	Dinner		156		181
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		115		112 200 ppm
	Lunch		112		120 200 ppm
	Dinner		119		123 200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-5.3		39.1 38.7
	PM		-3.1		35.6 35.4
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		62		64
	PM		63		64
Water Temps & Handwash Areas					
	AM 105-120 °F		PM 105-120 °F		
	115		124		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



North Building Temperature Log

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
7-27-2020	A-1	71.1							
	A-2	70.7							
	A-3	70.0							
	A-4	71.3							
	B-1	71.5							
	B-2	70.1							
	B-3								
	B-4								
	C-1	70.4							
	C-2	70.5							
	C-3	71.3							
	C-4	71.5							
	D-1	72.9					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	71.9					N/A	N/A	N/A
	E-2								
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: _____

7-27-2020

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

195 Aurora Processing Center

3130 Oakland St.

Aurora, CO 80010

DAILY

DATE: 7-27-2020

7-27-2020	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
	South-A	70.4			
	South-B				
	South-C	72.9			
	South-D	71.3			
	South-E	71.3			
	South-F	71.1			
	South-G	71.0			
	South-L	72.5			
	South-M	72.2			
	South-N	71.1			
	South-X	72.2			
	South-Y	72.3			
	South-Z	72.2			
	South-SMU	N/A			
	South-SMU - Shower 3	70.3			
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

SIGN: _____

Temperature Taken with a Fluke Mod 52 Digital Thermometer